as any turkey I ever ate. With plur

the fine Thanksgiving dinner.
HEZ HARMONDY.

quick oven

is very pretty.

traordinary event:

CREAM COOKIES.

THINGS TO TRY.

before. Finish off ends with chochet

needles. Then take up all the stitches (70) on the edge to be used around the face on fine steel needles, knit 3 rows in white, 3 in blue and joined the white to cast off with. Double the

I am now making one in brushed wool and will trim around the edge

with swansdown. Do you understand my directions? It is like a scarf in making, but to shape the bonnet sim-

NEW ENGLAND CAKE AND PLUM

Dear Social Cornerites: These are old-fashioned company preparations which used to be kept on hand for months in anticipation of some ex-

New England Fruit Cake: One

pound of white sugar, one-half pound of suet, one-half pound of butter, eight

cake should bake three or four hours according to the size of the loaves.

This makes a little point but

#### LOVE AND WILL MAKE BEREAVED LIVES LIVABLE

EVERY WOMAN'S OPPORTUNITY

The Bulletis: wants good home letters; good business letters; good nelpful letters of any kind the mind may suggest. They should be in hand by Wednesday of each week. Write on but one side of the paper. Address, SOCIAL CORNER EDITOR, Bullstin Office, Norwich, Conn.

FIVE PRIZES EVERY MONTH OF ONE DOLLAR EACH. Award made the last Saturday of each month.

#### NOVEMBER PRIZE WINNERS

#### One Dollar Each

Practical Polly, for letter entitled: Working for Their Country. A Social Corner Sister for letter entitled: An Original Dinner. Aunt Mary for letter entitled: Conservation of Food. Blanche for letter entitled: Improvised Garden.

North Dakota for letter entitled: Weather and Work,

#### THE TEST OF MARIA Love's Immortality.

They sin who tell us Love can die!
With life all other passions fly;
All others are but vanity.
In Heaven ambition cannot dwell, No avarice in the vaults of hell; Earthly these passions, as of earth, They perish where they have their birth;

But Love is indestructible. Its holy flame forever burneth, n Heaven it came, to Heaven re-

oft on earth a troubled guest At times deceived, at times oppressed, It here is tried and purified.

And hath in Heaven its perfect rest. It soweth here with toil and care. But the harvest-time of Love is there. Oh! when a mother meets on high The babe she lost in infancy, that he part then for pains and

Hath she not then, for pains and fears.

The day of woe, the anxious night,
For all her sorrows, all her tears,
An overpayment of delight?

—Robert Southey.

#### None But Mothers Know.

Nobody knows of the work it makes To keep the home together. obody knows of the steps it takes, Nobody knows—but mother. Nobody listens to childish woes,

Which kisses only smother; body's pained by naughty blows, Nobody—only mother.

Nobody knows of the sleepless care Bestowed on baby brother; Nobody knows of the tender prayer, Nobody—only mother.

Nobody knows of the anxious fears, Lest darlings may not weather The storm of life in after years, Nobody knows—but mother. kneels at the throne above thank the heavenly Father

that sweetest gift-a Nobody can-but mother.

INQUIRIES AND ANSWERS. PAULA: Parcel mailed to Remem-

mailed as you directed.

mailed to the parties indicated

#### USEFUL HINTS.

Dear Social Corner Sisters: Here

When hanging out clothes in cold weather, pin laces, handkerchiefs, and all small, fine articles on a sheet with common pins. This will save cold fingers and also danger of tearing them taking from line in freezing weather.

day or two, drop them in a little cold ater. It will prevent hardening. To cut new bread try using a knife which has been dipped in very hot wa-

hich has been dipped in very hot waeggs, three pounds or six cups of
flour, three rounded teaspoons of baking powder and a haif teaspoon of
sait. Beat the eggs separately, then
combine. Mix these ingredients and

Alum melted and used while hot is splendid to mend broken dishes.

Remove fresh coffee atains by pouring boiling water through the table.

A little salt rubbed on earthenware pudding dishes will take away brown spots.

Polish mirrors with a cloth soaked in alcohol, followed by a soft, dry cloth. Surprising results.

To clean enamel ware rub well with dry salt and rinse in cold water, then wipe dry with a plece of cloth.

MOUNTAIN LAUREL.

Mountain to its measure one cup of New Orleans molasses and to it add a level teampoon of soda, and the spices; one teaspoon of cloves. Add this to the above ingredients with more flour if needed. Stir in chopped nuts at the last Have the raisins seeded and floured and the citron prepared. In this strips or fine bits. Put a layer of the cake batter in the baking pan, then a little of the fruit and citrons, then more batter until all is used. The pans should be two-thirds full and the cake should bake three or four hours

#### wipe dry with a piece of cloth, MOUNTAIN LAUREL THE DECEMBER MEET AT WILLI-

Old-fashioned Plum Pudding is preferred by some to fruit cake, and it is
no harm to have both, so all may be
pleased.
One cup each of chopped suet, rolled bread crumbs, light brown sugar,
seeded raisins, well-washed currants,
chopped nuts, citron slices of cho Dear Social Corner Sisters: Next month, the 12th, will be the day for our gathering at W. C. T. U. hall at Willimantic, and we hope there will be a good number present. Bring lunch, plate, cup, fork and spoon as

spoon of soda. With all this combine half a grated nutmeg, a teaspoon each of salt, cinnamon, cloves and half a teaspoon of ginger. Add the yolks of four eggs and a half cup of sweet milk. Beat this well in a deep bowl, then add flour enough to make all adhere and pour into buttered molds or bowls. Tie a cloth over the top and steam four hours. Keep in the containers until used, reheating as it is called for. Serve with a hot rich butter sauce. This will keep a year under lock and key. inexpensive gift with name enit the more, knowing the handiwork. Come one, come all! Bring your knitting, and let us be free from household cares and for a few hours orget the great calamity that is upon as at the present time, and if not in ar own homes, we think of our Sisters AMY.

#### HEZ'S CAPE-COD TURKEY.

When Hope told me "to expect fish ind perhaps I would get turkey," I lidn't see the point, but when I undid dr. Haskins' Thanksgiving parcel to me. Hope saw the salt-fish and exdaimed: "Well, it is a Cape God tur-

Dear Social Corner Sisters: I will tell you what I am making for Christ-

claimed: "Well, it is a Cape God turwey, after all!"
"Guess you'd heard somethins," said
I, "but I don't see anything funny
about this!"
"I didn't know a thing about it,"
mid she. "It was a happy hit. That's
all! But it looks like a real good fish,
and I think we'll have a dinner fit
for a king."
Hope was as good as her word, and
that louf of calico has, as she called
by looked pretty and tasted as good
with their leaves on three sides, om-

WHAT ONE WOMAN IS MAKING

FOR CHRISTMAS.

broidered the daisies in various colors of silk-finished cotton (pink, blue, yel-low, lavender, red) and made the centers some brown, some yellow. I also made a long pincushion to match and also a table cover for small table and cushion. The set was very hand-tome and cost only a trifle. For another friend I crocheted a

eautiful center-piece in orange silkinished cotton. For some young girl riends I made a nightdress case of indian head and worked a design in yelet of daisies done in silk-finished criend, but made of cotton, and I am crocheting a pretty little hand bag in pink and shall line it with silk. For another friend I shall get a pair of plain huck-a-back towels and make

For young children I shall make bedroom slippers and mittens or tamto make. I also make black Dinahs to cambric with each leaf buttonholed in different colored silk finished cotton and funny pictures pasted on with thymes. Another nice present for children is handkerchiefs made from white cotton and sewed a little narrow lace around the edge; put one-half dozen into a pretty little box and it makes a pretty and useful gift. I also dress dolls, sometimes as brides and so dress dolls, sometimes as brides and sometimes as maids and fisher lassies and very quaint little Puritan maid. When I have several things for one child I make a very large stocking of red cambric, put them all in, paste on a Santa Claus and tie up with a red ribbon or gold tinsel.

HANDY GIRL.

#### RECIPES OF VALUE.

Dear Sisters of the Social Corner: These recipes appeal to those who are fond of good things: Waffles: One and one-half cups flour, one and one-half cups corn meal, one teaspoon salt, one tablespoon su-gar, three teaspoons baking powder, two cups sweet milk, one egg, two ta-

ns melted shortening. Sweet Potato Triffes: Take four boiled potatoes, one cup of milk, one leaspoon of sugar, one-half teaspoon of cinnamon, juice of one lemon. Boil as any turkey i ever are. With plum pudding and pumpkin ple and things it was satisfying enough. It didn't have to be carved and it was as boneless as a boiled turnip. Some folks may think it was not much of a Thanksgiving dinner, but any one who gets a Cape Cod turkey is far the potatoes and press through a ricer or collander. Mix thoroughly with other ingredients. Form the mixture in diamond shapes on a baking sheet, and brown under the blazer or in a from being left.

Mr. Haskius didn't think it was so good a joke when I thanked him for hot oven. Serve with chicken or roast

Fruit Confection Grind up pound of fruit—dates or raisins—with one pound of nuts. Knead in a bowl. Spread and let stand in a pie tin 24 hours. Cut in squares, roll in powdered sugar, and serve.

Dear Social Corner Sisters: In re-sponse to the request for cookle recipes using sour milk or cream, I Peach Pudding: Peel and cut up two cups of peaches. In a buttered baking can put a layer of peaches, and sprinam sending the following. As they call for no eggs they may be found useful now that eggs are so scarce. kle with cinnamon and add sugar. Add a small quantity of butter On this place a layer of bread crumbs and al-Sour Milk Cookies: One cup sour milk, one-half cup shortening; two cups sugar, one teaspoon soda, salt, ternate with peaches until the dish is full. A layer of bread crumbs should be on top. Cover the dish, place in a hot oven, and let it steam for half an nutmeg, flour to knead stiff. Bake in hour. Then remove cover and allow the pudding to brown. Serve with

#### HANNAH WHO. WHEATLESS RECIPES.

## Cream Cookies: One cup rich, sour cream, one level teaspoon soda, one-half teaspoon salt, one cup sugar. Flavor with lemon or nutmeg, and use flour enough to roll. SLIM JIM.

Dear Sisters of the Social Corner: Was so glad to be with you at the W. C. T. U. hall Nov. 14th, and to visit Dear Social Corner Sisters: Perhaps you would like to try this crocheted necktie. Ch 1, thread over, insert hook in the chait titch and draw thread through, thread over and insert hook again in the chainstitch, draw thread through. Now draw thread through the five loops that are on the hook and make a chainstitch. Proceed as before. Finish off ends with chochetwith the Scotland Sisters and all others whom I knew. What a jolly time we did have! Plenty of good things to we did have! Plenty of good things to eat and I am sure there was nothing wasted. It was a beautiful day, so it tolled a good number out. Hope to be with you in December.

C. E. S.: Were you not surprised to have a visit from me over the 'phone last Saturday? Listen! There are

Use mercerized more coming. Jump into that cotton coarse as twine.

To make a very pretty knit bennice days.

The kitchen served as a dining room and form into a loaf, but find a well-greased pan, sprinkle with bread crumbs, pour a little meither of the baby's head. Use No. 5 amber got little Blue Jay's letter; am glad in a line with present the present of the present of

Try the following wheatless recipes: Indian Pudding—Heat one quart of skim milk, stir in one-half cup of cornmeal and cook until it thickens. Remove from fire, stir in one-half cup sugar, one-half cup raisins, one teaspoon of vinegar, one-fourth teaspoon cinnamon and one of salt. Let cool: work over and sew up the back. Take up the 70 stitches on the bottom as you did the front and finish off the

> three tablespoons of cornmeal, rub into this three tablespoons of butter and a pinch of salt, two tablespoons of molasses, one teaspoon of soda, two beaten eggs and one cup of milk. Mix well and bake in gem pans. Eggless Muffins (fine)-One cup of

flour, one cup of cornmeal, one table-spoon of sugar, two teaspoons of bak-ing powder, one cup of whole milk and salt. Bake in a hot oven. Bran Muffins-Mix two cups of bran and one of flour with one-half tea-spoon of salt and chop fine into it one-courth cup of butter, one and one-half

#### ourth cup of butter, one and out of tups of sour milk, three tablespoons of molasses and one teaspoon of soda. Bake in gem pans in a hot oven. L. H. K. Abington, Conn. CARE OF STOCKINGS.

An old black sock or stocking is the ery best thing to use when one is ponging off a garment of dark woolen goods with any clearing fluid.

There is no line from it and it is absorbent and soft. A supply of them should always be on hand

With best wishes.

#### J. E. T.'S WAY.

Dear Social Corner Folks: Baked Bean Soup by Seminole is O. K.
I buy freshly trimmed bones of beef,

fashioned stuffing, bread, pork fat, sage, pepper and hot water; can use broken crackers.

If you have fowl, chop fine the feet and nalls with axe, and they like them very much; better than burning them. Egg shells roasted on old cover and mashed fine help out.

When the boys go fishing, let them take your stove oven grate to roast fish or make a pail of coffee, placed over two stones, with fire under. Some fun!

fun!
Who will lend me Pictorial Review,
October, 1917, November, 1917? The
Thoroughbred. I want to read the end.
Hope all had cause to be thankful.
J. E. T.

### THE TEST OF MARIA

hurry and get a lunch for you and the other man that you will find waiting for you. I don't want you to be hun-

local paper the following:

Carrot Mincomeat-I wanted to make

some mincemeat and could not get any green tomatoes as substitute for meat,

cakes and is more digestable. I am not an advocate of fried foods in any

WRINKLES' THANKSGIVING DEC-

ORATIONS.

Dear Sisters of the Social Corner:

last week you will surely think I am trying to conserve food. Am very sor-ry that I left out one-half cup of short-

before cooking.

Let us all count our blessings one by

May we all with one accord feel in our hearts to truly "praise God, from whom all blessings flow," and try each day to make others happier for our having lived, then our hearts will be filled with low and passes.

aving lived them silled with joy and peace.
AUNT MARY.

TWO NICE RECIPES

Dear Social Corner Sisters: I am

ending two recipes:

Caramel Cake—One cup of sugar

one-half cup sweet milk, one-fourth cup cocoa; mix the cocoa and one-half cup of milk over the fire, turn over the sugar; one-fourth cup shortening, one teaspoon soda dissolved in one-half cup of milk, two cups of flour; flavor with vanilla. Nice.

MERRY MAY

VADA WILCOX.

Maria Tinker lived alone and scof-fed at her neighbors' suggestion of a companion. She had lived alone for plies to me and I pass them on to companion. She had lived alone for companion. She had lived alone for twenty-seven years and no one had ever bothered the poor old spinster, so she declared she was as "safe as the grave." As the last one faded away from her household, the neighbors in the trongible of the conjibed and declared she ought not be left alone in the large house or on the hill, where her light always since, on the blackest night, and with any a curtain pulled down.

"Stuff and nonsense," declared Maria in self defense, "no one will ever dare so much as peep at me, and even if they should try to carry me off, I'd in self defense, "no one will ever dare to make the satisfaction of leavin' his town for a spell and not have to hire a buggy, or defray expenses."

And so she resided, or rather existing unit in one cold night when she was washing up her suppere dishes, in front of the sink-room window, she glanced out into the darkness and beheld a man's face looking straight at her. For an instant, she held her breath. Who wouldn't? And he kept right on gazing, sneering and covetous, and she glared back at him, and then she act-

ing, sneering and covetous, and she glared back at him, and then she actually beckoned to him, and not only that, but she opened the back door and asked him to come in. He was taken back, to say the least, but he entered the snicespan kitchen and ask on the night to me at half-past seven tonight. They always bring them by
that time as I go to bed early.

'I have two hired men that go to
bed by quarter to cight as we get up
at three every morning. They ought
to be here any minute now, so I'll
hurry and get a jump for your and the the spic-span kitchen and sat on the edge of a chair while she went on to entertain him in a most curious fash-

Is there anyone with you?" she asked almost in a whisper.

"Er, no," he answered, as though he almost wished there had been.

"Well," she went on, "I didn't know you'd come alone, but I 'spose it's all right. You ought to have been here ten minutes ago," as she glanced at the clock, "and I'll pull down the curtains so you won't be detected at all."

The invader was puzzled.

gry."

"You needn't bother about that lunch, lady, I'm not the least bit hungry. Guess I'd better be goin' so they won't get wise to me, and I don't want to get you in Dutch neither." He was at the door before she had time to answer him.

"Well, all right then, we do have to be so careful, but be sure and do just as I told you." And he went quicker than he came.

tains so you won't be detected at all."
The invader was puzzled.
"Of course, you didn't give me the signal I expected, but I recognized at once that you were the one who was to come tonight. You were sent by Otto Hurst, wasn't you? You're on a special mission to me."

The man was dumbfounded, but was

uncertain just how to act so he al-lowed her to ramble on, without inter-rupting her, except to nod as though "Well, you see," she went on, "I am supposed to give you the particulars,

and then you are to come again and report to me just how things stand. You know it doesn't do to write now-adays. I've joined the club of twenty-four women and they are doing everything possible for the cause. Of course, I'm not at all suspected of be-

#### A PRECIOUS MEMORY.

Dear Sisters of the Social Corner: It is supposed that old folks have short memories, but a few have this week recalled the Thanksgiving of half a century or more ago, when life was so

I have in mind a New England coast city home which had then endured the fury of the wind and the ocean for 150 years. and been sprinkled with the salt spray of the sea a hundred times when Bereas and Neptune were in furious conflict. It was anchored by a brick pier 12 feet square in the cellar, upon which stood a great chimney representing tons of mortar and brick; and a person of average height could put his hand flat upon the celling, and every room was the full width of the house, and the fire still glowed in the fireplace, and the cranes were there for cooking, and crook-necked squashes used to hang over the mantel like ornaments until they were used up.

dren in calling the granddame "Mother." The head of the house did not pray in awed voice to "Almighty God who art in Heaven," but talked with his "ever present Heavenly Father whose bountiful gifts assured them of health, strength and happiness, keeping their hearts ever thankful and their feet in His illumined path."

cinnamon and one of salt. Let 2001: then steam five hours. Serve with cream sauce.

Golden Muvns—Two cups of flour, three tablespoons of cornmeal, rub into this three tablespoons of butter and a pinch of salt, two tablespoons of molasses, one teaspoon of soda, two beaten eggs and one cup of milk. Mix well and bake in gem pans.

There were no servants, no display of fine ware upon the table. The dishes were blue and white, or brown and white, the squash ple was baked in long tin pans and was cut in big squares; and the pickle dish, which was as large as a soupbowl, was filled with mangoes, stuffed peppers and pickles of every sort. The turkey with the accompanying dishes came on undecorated. lecorated.

The family lived the simple life and was always beuntifully supplied; and on these festal occasions the old house rang with the shouts of the grand-children.

As we look back to the place where these companies assembled and realize but we are it is certainly a great help

children.

As we look back to the place where these companies assembled and realize at present the old house knows none of the family who occupied it for nearly two centuries, we feel that something has gone out of life which cannot be restored; but of it we hold a precious memory.

As we look back to the place where our usual avocations and enjoyments, but we are it is certainly a great help and satisfaction to receive such tokers of remembrance and realize that although absent we are not forgotten.

I am glad to say that I am on the gain and certainly hope I shall have the pleasure of being at the next meeting.

#### FOOD TO FIT THE TIMES.

Dear Social Corner Sisters: "A Dear Social Corner Sisters: These stitch in time saves nine. To harn well takes time."

stitch in time saves nine. To harn well takes time."

How often we hear that eld proverb repeated and yet some do not hear it enough for if they did they would take more notice of its meaning.

When the holes in hoisery have reached the point where repairing a single pair will take one's attention for a full hour, is it not time thrown away to spend that hour in trying to prolong, for two or three more wearings, the life of the worn articles? One could make a plain garment of new material in the time spent in mending a couple of such garments. The sensible housewife is the one who puts by the tattered stockings and socks for other uses and considers it money economically expended the site of the worn articles? The sensible housewife is the one who puts by the tattered stockings and socks for other uses and considers it money economically expended the point where repairing a single pair will take one's attention for a full hour, is it not time thrown away to spend that hour in trying to prolong, for two or three more wearings, the life of the worn articles? One could make a plain garment of new material in the time spent in mending a couple of such garments. The sensible housewife is the one who puts by the tattered stockings and socks for other uses and considers it money economically expended the point where repairing a piece of butter, and milk enough to moisten. Fry brown on both sides. Send to the table with at the side of the worn articles? One could make a plain garment of new material in the time spent in mending a couple of such particles. An Economical Sunday Night Supper. It consisted of tuna fish salad and apple jelly, of coarse bread and butter and tea. We had a nice white head of celery for dinner. The leaves with the side of you read ov head of celery for dinner. The leaves with the fish and home-made cream dressing made as nice a salad as could be desired. The jelly was made a tumbler at a time when I was making ples or sauce, but made, of course, before the sucer shortage.

ore the sugar shortage.

Apple Tapioca: Pick over and wash three-quarters of a cup of pearl tapioca; pour one quart boiling water over it; cook in a double boiler until transparent; stir often and add one-half teaspoon of salt; core and pare seven apples; put them in a round baking dish and fill the cores with sugar and lemon tuice; nour the tapioca over lemon juice; pour the tapioca over them and bake till apples are very soft. Serve hot or cold, with sugar and cream. A delicious variation bay be made by using half pears or canbe made by using half pears or canned quinces and half apples.

What do the sisters have for dessert
during the sugar shortage? I have had
for dinner baked sweet potatoes sliced
and baked bananas; for supper, gingerbread, plain; molasses cakes, made
in my gem pans; gingerbread with
raisins, and I shall have gingerbread
with plenty of mixed spice in it.

RUTH.

#### WARTIME RECIPES.

Dear Sisters of the Social Corner:
Here are a few wartime recipes which
will be found to be good:
Apple and Sage Pudding—Cook the
sage as you would if cooking for an
infant food. Slice apples, put into a
well buttered pudding dish, sprinkle
with sugar, pour over the suge and
return to the oven. Cook until the

wheat flour, two cups graham flour, one-half cup sugar (scant), one table-spoon melted butter, one and one-half cups sour milk, salt, one teaspoor soda dissolved in the milk raisins one-half cup. You can leave out the raisins and it is just as good. Best wishes and succe HELIOTROPE.

#### AN ORIGINAL DINNER.

Dear Social Corner Sisters: I am going to present to The Corner the lishes I shall make for their consid-

Parsnips Creamed-Three good sized parsnips, cooked in as little water as possible; add a tablespoon of sugar, a little salt; when done, remove and have heated on the stove two cups of milk, one tablespoon nut butter, a little salt and pepper; drop in parsnips, heat and serve hot, with lit-tle pieces of toasted bread, Mock Duck-Three pounds of steak;

make a dressing of two tablespoons nut butter, bread and crackers, a lit-tle piece of the meat and one onion, one egg, a little salt and pepper (a little pimento if you have it); pour your hot water on the bread, then place one cup of cream or milk on the stove with the butter in and heat; pour over bread, add chopped onlon, just a little sage, a few soft crackers and an egg. I fry a piece of pork brown and put through the food chop-per for the dressing, which is very as I told you." And he went quicker than he came.

"Batty as a loon," he muttered as he ampled off down the hill, watching out for the two hired men that he expected would loom up before him ere he could get out of the house.

Maria locked the door securely, boited it and gave a great sigh. Then she looked into the mirror. "Maria Tinker, how did you ever do it?" He must have been a burglar and he looked as though he wanted everything in Beat ingredients hard light. Then take steak, cut off one pound with the trimmings and bones, lay on a plate, but in your refrigerator Now take two pounds of the steak, spread with dressing and roll and tie up; put in casserole, wine over with

lemon or vinegar and put in about four tablespoons of water and bake very slowly until meat is done. Then make ed as though he wanted everything in the house except me."

The next day she contributed to the brown gravy. WANTED: A HUSKY STRONG FE-MALE COMPANION. Apply at Ma-ria Tinker's at once.

Savory Stew—Take the one pound of steak you have cut off put through chopper, then make half up into little balls, and with the trimmings put in about three quarts of water with one carrot, three onlons and three potatoes, one tablespoon of rice, one tea-spoon of fine dried celery, and boil very slowly until done. Then make apples are tender. Serve with milk dumplings of three tablespoons of cornmeal, two tablespoons flour, two teaspoons baking powder, one table spoon of salt pork grease (fresh fried) and stir with potato water until the required mixture for dumplings, a

green tomatoes as substitute for meat, so I used carrots instead and found them far superior to anything I have ever tried. Here is my recipe: Steam two pounds of carrots, then chop fine. Add two quarts of apples, chopped in medium sized pieces, one pound of seedless raisins. These take the place of currants. Add one-half pound very little salt, put in and boil twenty minutes; then take the other half of the chopped steak and with one-fourth cup of rice and one and one-half cups of macaroni put a layer of cooked rice and a layer of macaroni a layer of the meat, which will about fill the dish, with a layer of rice on the top; make a cream gravy out of two slices of place of currants. Add one-half pound ofcitron, one pound of brown sugar, one cup molasses, two lemons, grated rind, also juice. Use cider to three level teaspoons of all kinds of spice except ginger. Add two teaspoons of ginger. Put sugar, molasses and spice together mix well with carrots and let pork fried brown, cut in dices (remove the pork from pan) and then put in one tablespoon flour, white of boiled egg, two tablespoons pork grease; pour in milk, and with just a little melted cheese pour over the macarchi; then take pieces of dried bread and put over together, mix well with carrots and let stand three days before using. This is excellent. We like it better than mincement made with meat. the top; then grate the hard boiled lasses. Co yolk over the top with the little pieces and bake of fried pork scattered over; bake 15 cover on.

Codfish Loaf: Equal quantities of d potatoes prepared as for Season and form into a loaf. Boiled Onions-Peel onions, soak in soda and water wit hone tablespoon of milk for 30 minutes, then put in oven with fresh water; let boil until done; and a very little of your pork grease over a tomato sauce. I use tomato soup and it is delicious. Do not thin it, of course. A cream sauce may be used. This tastes much like codfish

Mashed turnips-Peel and wash: put on your turnips with one-fourth tea-spoon salt and a little pinch of soda; when done, take one potato one tea-spoon of pork grease or the brown pork put through chopper, mash and beat hard until light; add one tableoon of cream if you have it. Beet Yokes-Five slices of

tato, two onions, one parsnip, about two strips of codfish, chopped fine, and all stirred together; make into oblong akes, fried in pork grease, then lipped in post toasties. White House Corn Bread-One and

want to thank all the Sisters of The Corner for the lovely cluster of chrysanthemums I received from them. To say I was delighted does not begin to express what they meant to me, and now I have them for my Thanksgiving decorations as they are formers. ne-half cups corn meal, one cup flour, one large tablespoon peanut butter, one teaspoon nut butter, one teaspoon nut butter, one tablespoon brown sugar, two teaspoons of baking powder and one-half teaspoon soda; stir up with the water from the rhubarb apple julce, potato water or cold coffee, either is delicious. I save decorations, as they are fine yet. Now all of my apple parings and boil down to put in corn cake and it is very nice: if you have no other use when you bake apples with oatmeal..

Tokay Grape Jell—Cut in halves pick out the seeds and then place a salted peanut in each grape; mix with sliced apple and dranges, put dots of meeting.
I think with others that the Social

jell over the top and serve with chees and jell sandwich. the calls on our time and strength, as well as our pocketbook. It seems to me it is well to have one place where we can forget work and just have a good time like children let out of school! So let us come together and he as folly as not sink. Jelly Sandwich-One-half cup sugar, one cup flour, two scant teaspoons baking powder and white of one egg, a pinch of salt and then the yolk of the egg beat hard; spread in pan and bake; when baked spread with ell and roll in a cake towel and when I have made these and sent to the oldier boys and they said they were

Pumpkin Pic-Two cups of mashe pumpkin, two tablespoons flour and a little salt, two eggs, one quart milk, one cup light brown sugar and one teaspoon ginger, cinnamon and nutme (one teaspoon of lemon if desired). Pie Crust—One cup of lard, one-half cup of water, into which stir three cups of flour, one teaspoon baking powder, one tablespoon, of sugar, a pinch of salt; have water ice cold or boiling hot, and let get ice cold, before stirring in the flour. This is a de-licious crust. dous crust,
A SOCIAL CORNERITE.

#### SEVEN RECIPES FOR SOLDIERS.

one which we have received the past year and we shall realize more fully how much we have had to be thankful for, even though in many homes there are empty chairs and sad hearts, we can praise God that thus far our homes and all that we loved have not been taken from us, as has been the case of many families across the By George C. MacLean. Here are seven recipes that I want give to the soldiers. I hope every ewspaper in the land will copy them: How to Waterproof Overcoats—Pulpe pound of alum, three ounces of fish give (or any other first class give in five quarts of boiling water. Whe dissolved, add five quarts of cold wa ter. When cold, put in the overcos for a few minutes. When dry it wi

A Sure Cure for Dysentery—Put a heaping teaspoon of the best laundry starch into half a pint of milk. Then put in two tablespoons of blackberry brandy; if that is not handy, put in A Cure for Vomiting—Put a heaping teaspoon of English black current jam into a glass of cold water, mash well, and take a swallow every few min-

# BAKER'S COCON HAS GREAT FOOD VALUE

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cocoa, -"Baker's" of course.

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well and put in a teaspoon of sugar. Then put in half a pint of milk. Never others, put in white of egg.

Cure for Pneumonia—Saturate a ball of cotton (one inch in diameter) with spirits of grain alcohol. Add three drops of chloroform to each ball of cotton. Place between the patient's teeth (after using vaseline on the gums to prevent burning) and let the patient inhale the fumes in long, deep breaths for 15 minutes. Then report plans not to let a day pass by with breaths for 15 minutes. Then repeat for 15 minutes or more. Inhale again, and repeat the above 20 times. The result will be that the lungs will relax and expand to their normal condition; in 24 hours the sufferer is out of dangers, and in 48 hours cured although the can't we do some good to that kind of work. She plans not to let a day pass by with out doing a kindness to some one came home feeling assumed that had done so little, and in traing the think of ways to give others a little ger, and in 48 hours cured although the can't we do some good to that kind of work. She plans not to let a day pass by with out doing a kindness to some one. ger, and in 4\$ hours cured although can't we do some good in weak. Change the cotton balls every seven minutes.

Cure for Erysipelas-Make a poultice with one part epsom saits dis-solved in a little warm water and two parts slippery e'm. This has been used for 50 years and never has been known to fail. Grandmother MacLean's Recipe for

Baked Bears—Soak one quart of beans in water over night. In the morning are loaded with cakes, and dishes we in water over night. In the morning pour that water off and cover them with some fresh water. Put in one teaspoon of baking soda. Boil them 15 minutes; pour off that water and cover them with boiling water; let them boil until they commence to get them boil until they commence to get with the others, for we who plan meals soft. Pour the water off them. Take half a pound of pork, slice it and dice it. When you are putting the beans in the bean pot mix the pork in with them and put in half a pint of roast beef gravy, a quarter of a teaspoon of red pepper and one tablespoon of mo-lasses. Cover them with boiling water lasses. Cover them with boiling water and bake six or seven hours with the willingness to do with less, or to

Dear Social Corner Sisters: A visit to a nearby city a few weeks ago, made me realize more than ever before how much is being done for the Red Cross and for the poor. I do clate the largeness and the nsefulness of the work. Every one there was intensely interested. Set seemed wholly Austrian-occupied Poland

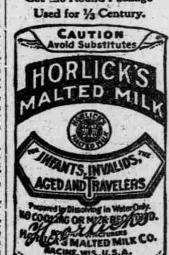
forgotten in the engerness to do fo

gatherings? So impulsively prompted to write the letter t linda does not think should in The Corner. Perhaps t hink should belong Perhaps the idea itself was not practical. It was merely a suggestion to try and do a lit-

There was no connection between Tidy Addly's letter and mine, as we three hundred and sizzy-fi need, or is good for us. seems hardly right.
I should be sorry to feel that I had suggested anything that was a

willingness to do with less, share with others should m WORKING FOR THEIR COUNTRY. a response from every good American citizen wherever they are.
PRACTICAL POLLY. (Your action was honorable and

not think here in Willimantic or the surrounding towns we begin to appre- long, which has been built across the



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